

DESSERTS

PUDDING TRIO

Vanilla bean, dark chocolate, butterscotch-coffee,
dark chocolate dipped macadamia nut shortbread cookies. 6

WARM PEAR BREAD PUDDING

Oven roasted, golden raisins, rich bourbon sauce. 8.5

CHOCOLATE TORTE

Belgian chocolate ganache, Grand Marnier anglaise,
vanilla bean ice cream, fresh strawberry compote. 8.5

Pairs well with Fonseca Bin No. 27, 7.5

KEY LIME PIE

Nellie and Joe's Famous Key West lime juice. 7.5

WARM SEASONAL FRUIT COBBLER

Vanilla bean ice cream. 9

VANILLA BURNT CREAM

Caramelized sugar crust. 7

CHOCOLATE INDULGENCE CAKE

Chocolate sauce, vanilla bean ice cream. 8.5

FRUIT SORBET 6

DESSERT COCKTAILS

*Served with a dark chocolate dipped
macadamia nut shortbread cookie.*

SMORE'TINI

Godiva original chocolate liqueur, Navan, Finlandia,
toasted marshmallow syrup, graham cracker rim. 9.5

PECAN PIE MARTINI

Frangelico, Tuaca, Ketel One, maple syrup. 9

CHAI'TINI

Baileys Caramel, Zen Green Tea
liqueur, chai syrup, cream, cardamom sugar rim. 8.5

MOCHA'TINI

Stoli Vanil vodka, Baileys Irish Cream, Kahlúa,
Godiva original chocolate liqueur. 9

COFFEE AND TEA

Espresso	3	Cappuccino	3.5
Caffe Latte	3.5	Caffe Mocha	4
Americano	3	Freshly Brewed Coffee	3
Hot Tea - Ask your server for selection			3

PORT AND SHERRY

Fonseca Bin No. 27	7.5	Taylor Fladgate 30 Yr Tawny	14
Croft Distinction Special Reserve	7	Taylor Fladgate 40 Yr Tawny	18
Fonseca 10 Yr Tawny	8	Taylor Fladgate Late Bottle Vintage	7.5
Taylor Fladgate 10 Yr Tawny	8	Dry Sack Sherry	7
Taylor Fladgate 20 Yr Tawny	9.5	Harveys Bristol Cream Sherry	7

CENTURY OF PORT

*Sampler size glasses of 10, 20, 30 and 40 Year Old Tawny Ports
from the venerable house of Taylor Fladgate. 25*

BRANDY AND COGNAC

Christian Brothers Brandy	7.5	Hennessy VS	9
Korbel Brandy	7.5	Martell VSOP	10.5
Courvoisier VS	9.5	Martell Cordon Bleu	16.5
Courvoisier VSOP	10.5	Rémy Martin VSOP	10.5
Courvoisier XO	25.5	Rémy Martin Louis XIII	130.5

